



Variflex® coffee brewer by variable dose



GENERAL USER'S MANUAL
Translation of the original instructions

MAN0000014 rel. 00 dated 03.02.2014

Variflex® coffee brewer by rheavendors group

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the a.m. chapters of the manual are intended to describe a

Variflex® coffee brewer

in its hardware components for a complete and fully aware use;

attention



since the Variflex® coffee brewer is an integral part of the vending machines in which it is installed, it is absolutely necessary to observe all the instructions for the operators' and users' safety supplied by the "Vending Machine Installation and Maintenance manual" of the machine, in which the Variflex® coffee brewer is installed; see, in particular, the chapters: "preliminary safety information" and "residual risks";

the range of available options is so large and the technical update of our vending machines and its components so constant that it might happen that some detail or function is neither mentioned nor described herein as expected; in this case do not hesitate to contact us;

telephone: 0039 02 966 551
fax: 0039 02 96 55 086
e mail: rheavendors@rheavendors.com



please, print this manual only if necessary; environmental protection is our common interest;

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rel.	date	description	
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Variflex® coffee brewer by rheavendors group

01 general information

presentation:	<p>the manufacture of the Variflex® coffee brewer has originated from the experiences directly acquired by the users of our machines, as a development of classic coffee brewers; the cup drink quality is the fundamental parameter that has guided the design of this coffee brewer, characterised by:</p> <ul style="list-style-type: none">• constant quality dispensing cycle;• compact and solid structure;• easy and simple maintenance;
description:	<p>the peculiarity of the Variflex® coffee brewer is represented by the fact that the brewing chamber volume is automatically adjusted to the ground coffee quantity to make the best use of the dose; the interaction between mechanics and software is such that every single work phase can be actively controlled, which can ensure an espresso, the top quality of which is constant all over the time, whereas the doses ejected at the end of the dispensing cycle are compact, perfectly dry and fully used up; the springs that are responsible for instability and variability between one cycle and the other one have been removed from the brewer and all phases have been conceived to make the best and most homogeneous use of the dose; ground products are guided as far as the middle of the brewing chamber in such a way that the dose is compact and homogeneous during the compressing and brewing cycle;</p>
brewing chamber:	<p>the Variflex® coffee brewer has been originally designed with a brewing chamber, the diameter of which is 45 mm; any future development will provide for chambers having a different diameter, which means further flexibility in performance;</p>
features:	<p>the reliability of the coffee brewer is obtained by using materials selected for their specific features: two different steels and an aluminium alloy represent the metal part of the coffee brewer whereas the "plastic" part is made of materials widely tested in the world of vending machines and of innovative materials, such as PPA, a thermoplastic material that can support high mechanical and thermal stresses; all components have been designed to ensure full reliability during work phases;</p> <p>the coffee brewer mounted on the machine is hit by a heated air flow that can keep the coffee brewer at such a temperature that no heat is taken away from the coffee water, without ageing the components of the coffee brewer too early;</p> <p>no tool is required to install and uninstall the machine; just click on a release key to disengage the coffee brewer from its work seat whereas the assembly, guided by two pins, is ensured by the simple movement of your hand downwards until you hear a fastening "click"; no electric part remains on the Variflex® coffee brewer; no operation is required for the water supply ensured by a quick coupling that occurs by making the same movement intended to position the assembly in its work seat;</p>
maintenance:	<p>if removed from the vending machine, the coffee brewer can be completely dipped in washing tanks; the upper and lower pistons can be removed with no tools for an easy, rapid and simple inspection;</p> <p>no lubrication is required by the Variflex® coffee brewer;</p> <p>the software conceived at the same time as the Variflex® coffee brewer enables the operator to program the coffee dose ground traditionally (time required to activate the grinder), but - as an alternative - to determine its weight (see 06.);</p>

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miscellaneous: even if not belonging to the structure of the Variflex® coffee brewer, the technical data of the motor, the heating system and the protection carter are described herein;

even if not belonging to the structure of the Variflex® coffee brewer, the technical data of the motor, the heating system and the protection carter are described herein;

motor: the motor that is not an integral part of the Variflex® coffee brewer structure is mechanically connected with the lower rear bush of the trapezoidally threaded screw by means of a toothed belt drive; its operation depends upon the CPU of the machine, in which the Variflex® coffee brewer is installed;

power supply;
number of revolutions for the driven shaft:
encoder:

24 V dc; 3 A max;
840 rev/min;
two pulses/rev.;

heating system: by air blow, controlled by a probe and temperature-programmable via software;

24 V dc; 30 W;

protection carter: the Variflex® coffee brewer is covered by a protection carter in the front; to remove it, just press the side release keys specified by the arrows; there are two different types of carters:

table top machines (the used dose is ejected on one side):
code 025 0014 007CL

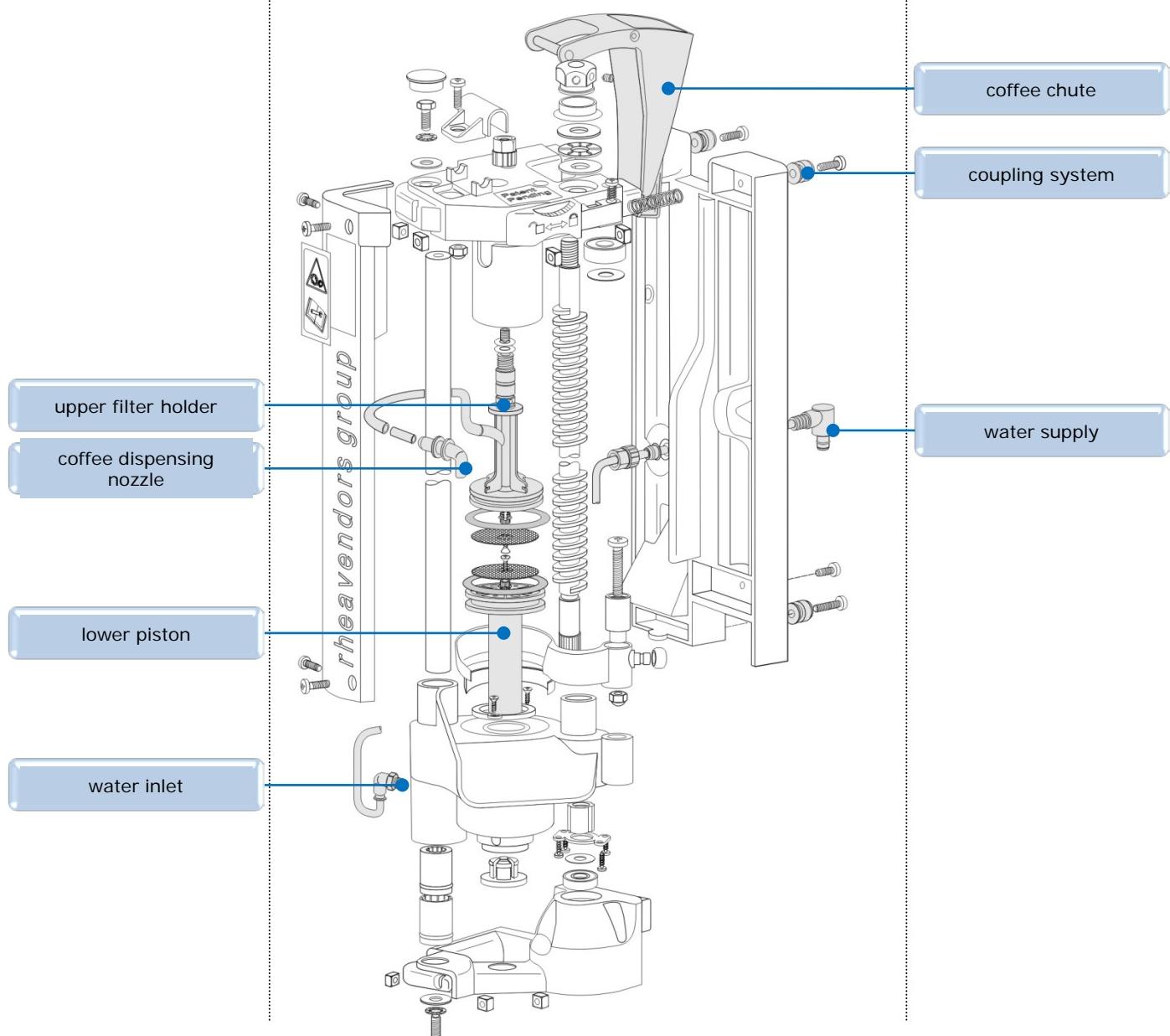
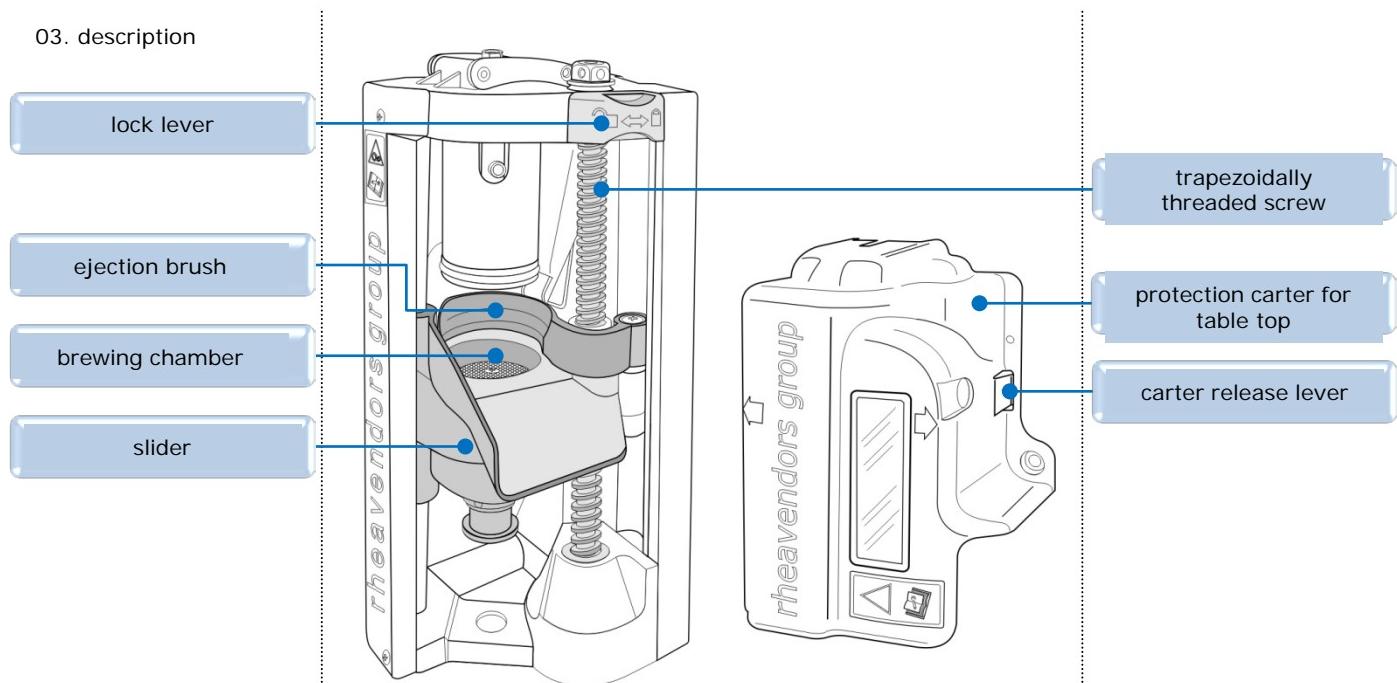
length 225 mm;

free standing machines (the used dose is dropped for ejection):
code 025 0014 074C1

length 310 mm;

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03. description



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04. work cycle

dispensing cycle:

a dispensing cycle of the Variflex® coffee brewer consists of the following phases:

- 1.positioning
- 2.grinding (*)
- 3.compression
- 4.pre-brewing
- 5.brewing (*)
- 6.opening
- 7.ejection
- 8.re-positioning

it may happen that some of these phases are not made available in a vending machine with a special software or that they have been disabled during programming, just as some special functions are not represented herein, such as dose drying at the end of the brew phase;

by properly programming the software parameters, the brewing chamber can be kept partially engaged by the upper piston during standby so as to provide for uniform heat diffusion;

1. positioning

if partially engaged by the upper piston, the brewing chamber lowers down from its standby position so as to enable the coffee chute to reach the position necessary to pour the ground coffee inside;

positioning

2 sec.

2. grinding (*)

(*) variable value; the Variflex® coffee brewer waits for the grinder to have completed its work cycle;

grinding

9 gr. 10 sec.

3. compression

after grinding, the coffee brewer motor controls the rotation of the screw intended to move the brewer body assembly upwards; the movement stops as soon as the software is informed that the right chamber closing pressure has been achieved;

compression

2 sec.

4. pre-brewing

the pump turns on to let ca. 1.0 cc. hot water into the brewing chamber in order to moisten the ground content;

pre-brewing

2 sec.

5. brewing (*)

(*) variable value; the Variflex® coffee brewer waits for the brewing pump to have completed its work cycle;

brewing

50 cc. 20 sec.

6. opening

the nut screw drags the brewer body downwards; the rear bush of the lower piston rests on the lower part of the coffee brewer structure by pushing the used dose outside the brewing chamber;

opening / ejection

3 sec.

7. ejection

while moving down, the brush removes the used dose - completely extracted from the brewing chamber - from the coffee brewer;

8. re-positioning

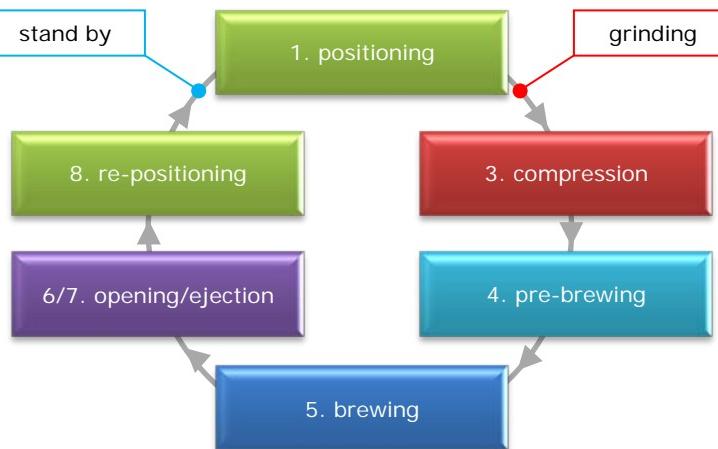
the lower piston moves up again to touch the upper one; the brewer body assembly is moved downwards to reach the standby position of the next ground dose;

re-positioning

4 sec.

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sequence of phases:



total cycle time:

as a consequence, the Variflex® coffee brewer requires 13 seconds to complete a dispensing cycle, excluding the customisable grinding and brewing time; according to the criteria described above, a cycle time totals:

coffee brewer time + grinding time (*) + brewing time (*)

chamber Ø 45

13 sec.

10 sec.

20 sec.

43 seconds



positioning

2 sec.

grinding

9 gr.

10 sec.

compression

2 sec.

opening / ejection

3 sec.

re-positioning

4 sec.

pre-brewing

2 sec.

brewing

50 cc. 20 sec.

note:

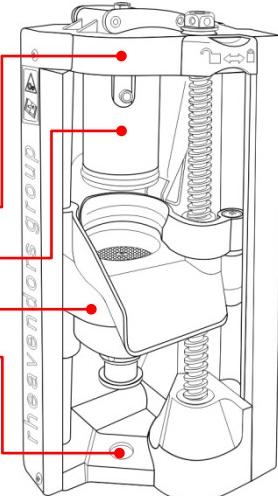
as soon as the vending machine is powered on, the Variflex® coffee brewer software performs a 7-second cycle once only in order to position the brewer body and establish the exact position of the brewing chamber;

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05. components

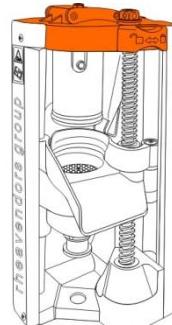
the Variflex® coffee brewer is structurally composed of four logic and functional sub-assemblies and some parts for support; there are four functional assemblies:

1st	025 0014 005R	upper assembly
2nd	025 0014 045R	upper piston
3rd	025 0014 020R	brewer body
4th	025 0014 012	lower assembly



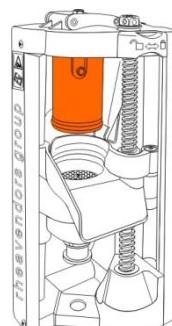
025 0014 005R
upper crosspiece

besides serving as a structure for the coffee brewer with the lower assembly, the upper assembly includes the coffee chute conveying the ground product to the brewing chamber and the quick coupling system for the vending machine; some parts connect it with the lower assembly, thus forming the coffee brewer;



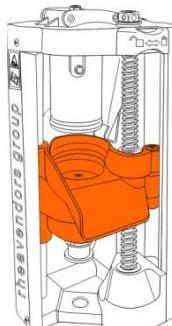
025 0014 045R
upper filter holder

the upper piston works with the brewer body assembly to form and keep the ground dose during the brew cycle; an o-ring provides for sealing against the brewing chamber walls and espresso is dispensed and conveyed into the cup from the outlet on the top of its structure;



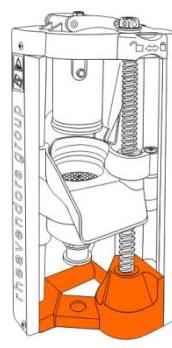
025 0014 020R
brewer body

the brewer body assembly consists of the lower piston, the brewing chamber and the ejection brush of the used dose; the brewing chamber that is moved by the nut screw is guided by a shaft intended for vertical sliding; the ejection brush of the used dose is moved by a ball inserted into the guide in the side shoulder;



025 0014 012
lower crosspiece

it opposes the upper assembly by accommodating the ends of the trapezoidally threaded screw and the cylindrical guide moving and guiding the brewer body; the rear bush of the lower piston rests on one of its seats to enable the used dose to protrude from the brewing chamber for ejection;

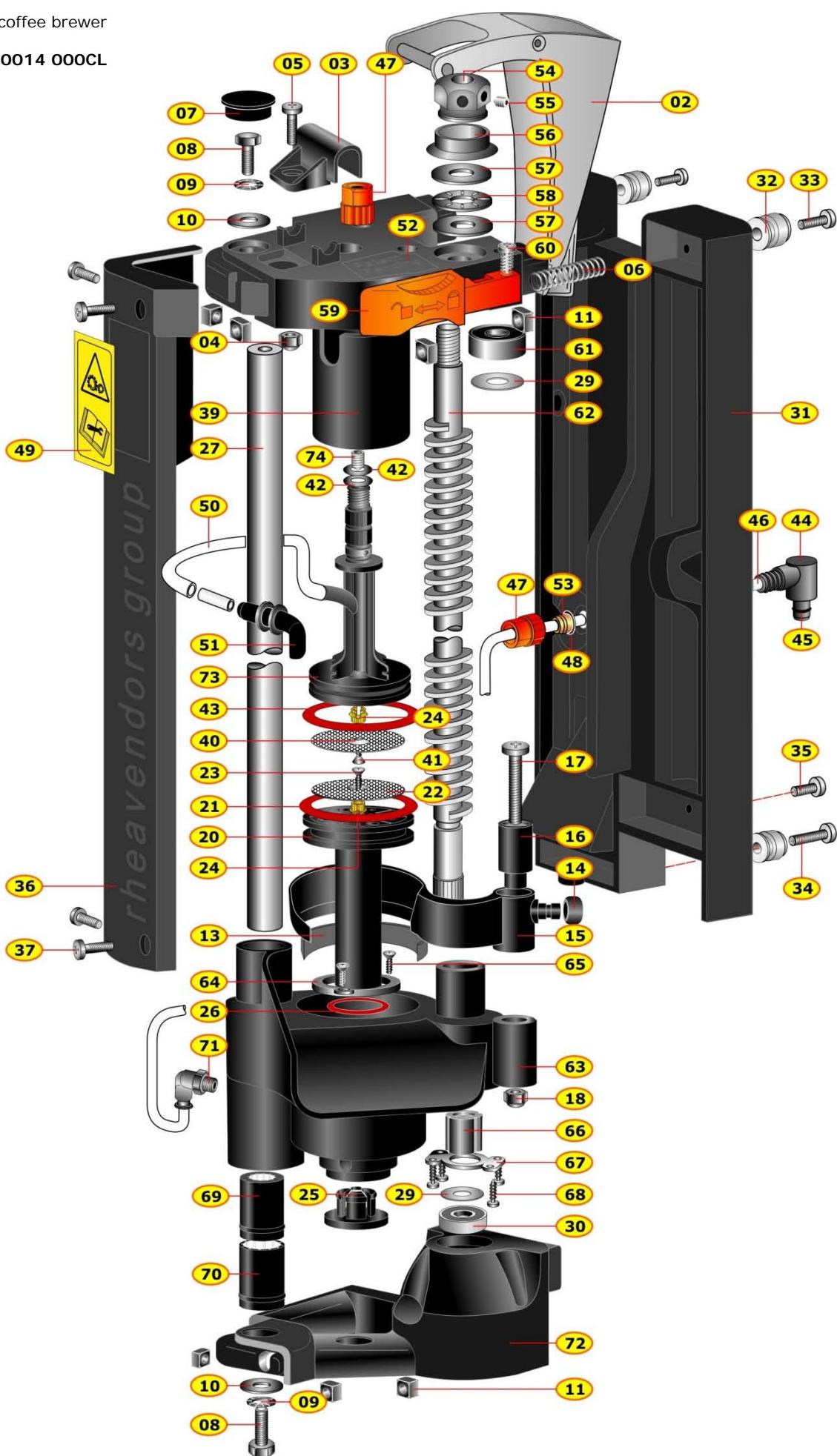


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06. Variflex® coffee brewer

025 0014 000CL



Variflex® coffee brewer by rheavendors group

#	0250014000CL	Guppo caffè Variflex® Ø45	Variflex® brewer group Ø45
01	0250014005R	Traversa superiore - * vedi pagine seguenti	Upper support - * see next pages
02	0250014008	Scivolo Ø45	Chute Ø45
03	0250014009	Cavallotto scivolo	Chute hinge
04	VIT0004810	Dado M4 autoblocc. A2 UNI7473	Selflocking nut M4 A2 UNI7473
05	VIT0001009	Vite TCB M4x16 A4 UNI7687	Pan head screw M4x16 A4 UNI7687
06	0250014081	Molla d0,63 Dm5 L30 14,5Sp.	Spring d0,63 Dm5 L30 14,5Sp.
07	GUA0011022	Tappo a scatto PGM12 F15,9 H6,5	Plug PGM12 F15,9 H6,5
08	VIT0000249	Vite TE M6x16 A2 UNI5739	Hex head screw M6x16 A2 UNI5739
09	VIT0003113	Roset.vent. -E- 6,4 A2 DIN6798	Spring washer -E- 6,4 A2 DIN6798
10	0250014079	Rosetta D15 d6.5 Sp.1.5	Washer D15 d6.5 Sp.1.5
11	VIT0009112	Dado M4 10x10x4,5 A2	Nut M4 10x10x4,5 A2
12	0250014020R	Camera Ø45 assieme - * vedi pagine seguenti	Ø45 Chamber assembly - * see next pages
13	0250014043	Guarnizione spazzola Ø45	Brush gasket Ø45
14	0250014025	Sfera Spazzola	Brush ball
15	0250014024	Spazzola Ø45	Brush Ø45
16	0250014026	Perno Spazzola	Brush pin
17	VIT0000043	Vite TCB M5x35 A4 DIN7985	Pan head screw M5x35 A4 DIN7985
18	VIT0004823	Dado M5 Autoblocc. A2 UNI7473	Self locking nut M5 A2 UNI7473
19	0250014028R	Cursore Ø45 - * vedi pagine seguenti	Chamber Ø45 - * see next pages
20	0250014028	Porta filtro Inf. Ø45	Lower filter support Ø45
21	GUA0000097	OR 4131 Silicone	OR 4131 Silicone
22	0250014029	Doccia filtro Ø37,3-350	Filter brewer Ø37,3-350
23	VIT0000121	Vite TSP M3x8 A2 UNI7688	Countersunk screw M3x8 UNI7688
24	VIT0009203	Inserto termoplastica M3 C5	Thermoplastic insert M3 C5
25	0250014027	Blocco Pistone Inferiore	Piston lower locking
26	GUA00000103	OR 3075 Silicone	OR 3075 Silicone
27	0250014013	Guida cilindrica	Cylindric shaft
28	0250014012R	Traversa inferiore - * vedi pagine seguenti	Lower bracket - * see next pages
29	0250014077	Rasamento vite TR	Spacer TR screw
30	VIT0009320	Cuscinetto SKF 608-2RSR	Ball bearing SKF 608-2RSR
31	0250014011	Piastra camma posteriore	Rear plate
32	0250014072	Perno guida superiore gr. varif	Upper guide pin
33	VIT0001006	Vite TCB M4x30 A2 DIN7985	Pan head screw M4x30 A2 DIN7985
34	VIT0000033	Vite TCB M4x35 A2 DIN7985	Pan head screw M4x35 A2 DIN7985
35	VIT0001011	Vite TCB M4x20 A4 DIN7687	Pan head screw M4x20 A4 DIN7687
36	0250014019	Piastra frontale	Front plate
37	VIT0001009	Vite TCB M4x16 A4 UNI7687	Pan head screw M4x16 A4 UNI7687
38	0250014045R	porta filtro superiore Ø45 assieme - *	Ø45 upper filter support assembly - *
39	0250014047	Protezione pistone Ø45	Upper filter protection Ø45
40	0250008211	Doccia filtro Ø37,3-190	Filter Brewer Ø37,3-190
41	VIT0000129	Vite TSC Cr. M3x12 A2 DIN966	Screw head Count.sunk M3x12 A2 DIN966
42	GUA0000045	OR 108 Viton	OR 108 Viton
43	GUA0000067	OR 4143 Silicone 70Sh Rosso	OR 4143 Silicone 70Sh Red
44	0250014085	Innesto maschio	Male connection
45	GUA0000004	OR 104	OR 104
46	TTEF02/04T	Tubo -PTFE- aliment .cl.806 d.2x4	Hose -PTFE- food .cl.806 d.2x4
47	0250014086	Dado tubo H2O	Hose nut H2O
48	GUA0000061	OR 2010 viton	OR 2010 viton
49	1010100160	Eti. avvertenza gruppo variflex	Warning label variflex group
50	TSIL04/06T	Tubo silicone trasp. Naturale d.4x6	d.4x6 natural transparent silicone hose
51	0020039539	Tubetto prodotto d.4	Spout deliverid.4
52	0250014006	Traversa superiore	Upper support
53	0100002014	Anello di serraggio SO1-4 MES	Lock ring S01-4 MES
54	0250014071	Dado Ch.17 M8	Nut Ch.17 M8
55	VIT0007011	Grano M4x4 UNI5927-67	Set screw M4x4 UNI5927-67
56	GUA0001007	V-ring VA16	V-ring VA16
57	VIT0009318	Ralla AS0821	Center plate AS0821
58	VIT0009317	Cuscinetto rullini AXK 0821	Roller bearing AXK 0821
59	0250014082	Tasto blocco gruppo	Group locking key
60	VIT0002009	Vite aut. TCB 3,5x6,5 s/punta	Pan head self-tapping screw 3,5x6,5
61	VIT0009320	Cuscinetto SKF 608-2RSR	Ball bearing SKF 608-2RSR
62	0250014016	Vite TR 14x4 Z1 DX	Screw TR 14x4 Z1 DX
63	0250014022	Cursore Ø45 Nero	Chamber Ø45 Black
64	0250014021	Flangia O-Ring stelo	Flange O-Ring rod
65	VIT0002120	Vite TS 3x6 Torx 9 A2 Plast.6L	Screw Countersunk 3x6 Torx9 A2 Pl.6L
66	0250014017	Madrevite TR14	Worm screw TR14
67	0250014018	Blocco Madrevite	Worm screw locking
68	VIT0002124	Vite TC 3,5x12 A2 Plast. Pozi	Pan head 3,5x12 A2 Plast. Pozi
69	0250014014	Boccola Albero Guida Sup. Nera	Shaft upper guide bush
70	0250014023	Boccola Albero Guida Inf. Nera	Shaft lower guide bush
71	0100001104	Gomito Compatto M. Girev. 4-1/8	Turning elbow fitting M. 4-1/8
72	0250014012	Traversa inferiore	Lower bracket
73	0250014046	Porta filtro sup. Ø45 Nero	Upper filter support Ø45 black
74	VIT0007038	Grano M4x8 A4 UNI5927-67	Set screws M4x8 A4 UNI5927-67

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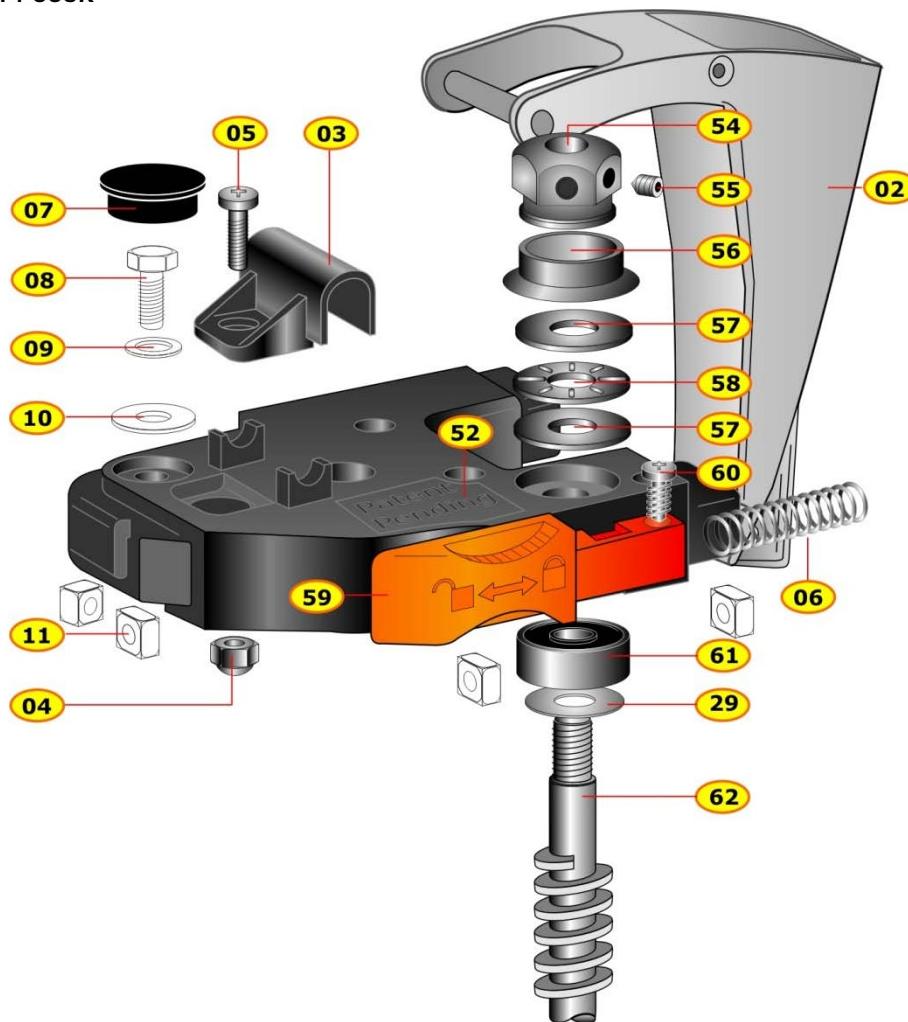
page n° 11 of n° 18 pages

Variflex® coffee brewer by rheavendors group

upper crosspiece
(Ø 45 mm)

01

025 0014 005R



#	0250014005R	Traversa superiore Ø45 assieme	Upper support assembly Ø45
52	0250014006	Traversa superiore	Upper support
02	0250014008	Scivolo Ø45	Chute Ø45
03	0250014009	Cavallotto scivolo	Chute hinge
04	VIT0004810	Dado M4 autoblocc. A2 UNI7473	Selflocking nut M4 A2 UNI7473
05	VIT0001009	Vite TCB M4x16 A4 UNI7687	Pan head screw M4x16 A4 UNI7687
57	VIT0009318	Ralla AS0821	Center plate AS0821
58	VIT0009317	Cuscinetto rullini AXK 0821	Roller bearing AXK 0821
61	VIT0009320	Cuscinetto SKF 608-2RSR	Ball bearing SKF 608-2RSR
29	0250014077	Rasamento vite TR	Spacer TR screw
62	0250014016	Vite TR 14x4 Z1 DX	Screw TR 14x4 Z1 DX
54	0250014071	Dado Ch.17 M8	Nut Ch.17 M8
56	GUA0001007	V-ring VA16	V-ring VA16
55	VIT0007011	Grano M4x4 UNI5927-67	Set screw M4x4 UNI5927-67
59	0250014082	Tasto blocco gruppo	Group locking key
06	0250014081	Molla d0,63 Dm5 L30 14,5Sp.	Spring d0,63 Dm5 L30 14,5Sp.
60	VIT0002009	Vite aut. TCB 3,5x6,5 s/punta	Pan head self-tapping screw 3,5x6,5
07	GUA0011022	Tappo a scatto PGM12 F15,9 H6,5	Plug PGM12 F15,9 H6,5

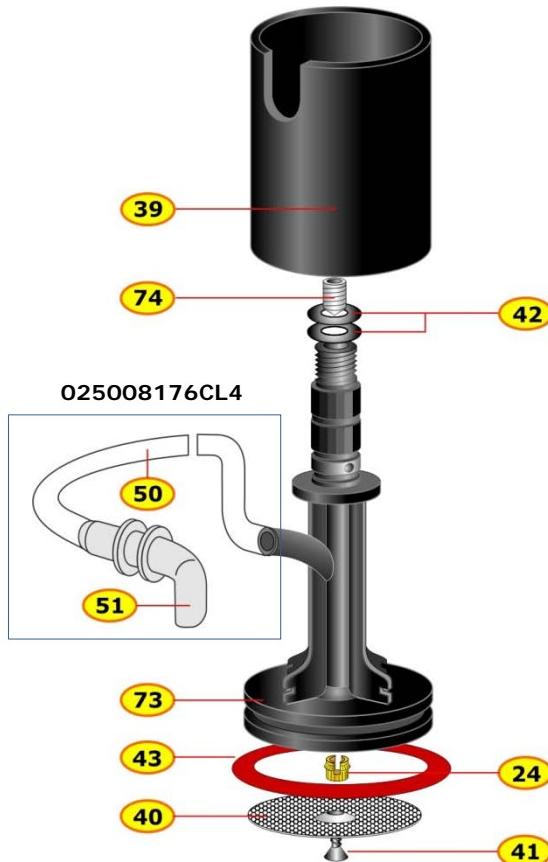
#	0250014000CL	Guppo caffè Variflex® Ø45	Variflex® brewer group Ø45
08	VIT0000249	Vite TE M6x16 A2 UNI5739	Hex head screw M6x16 A2 UNI5739
09	VIT0003113	Roset.vent. -E- 6,4 A2 DIN6798	Spring washer -E- 6,4 A2 DIN6798
10	0250014079	Rosetta D15 d6,5 Sp.1,5	Washer D15 d6,5 Sp.1,5
11	VIT0009112	Dado M4 10x10x4,5 A2	Nut M4 10x10x4,5 A2

Variflex® coffee brewer by rheavendors group

upper filter holder
(Ø 45 mm)

38

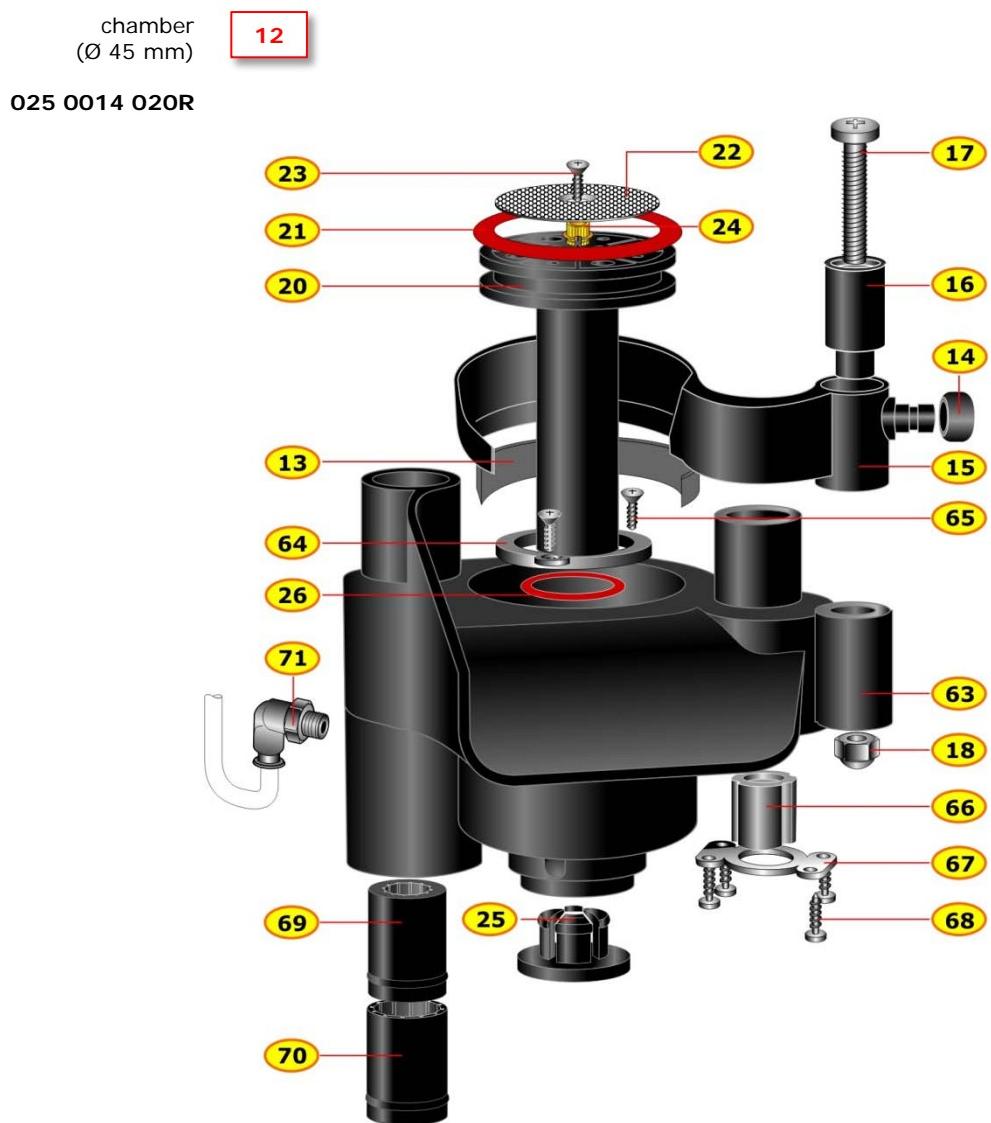
025 0014 045R



#	0250014045R	porta filtro superiore Ø45 assieme	Ø45 upper filter support assembly
73	0250014046	Porta filtro sup. Ø45 Nero	Upper filter support Ø45 black
24	VIT0009203	Inserto termoplastica M3 C5	Thermoplastic insert M3 C5
40	0250008211	Doccia filtro Ø37,3-190	Filter Brewer Ø37,3-190
41	VIT0000129	Vite TSC Cr. M3x12 A2 DIN966	Screw head Count.sunk M3x12 A2
43	GUA0000067	OR 4143 Silicone 70Sh Rosso	OR 4143 Silicone 70Sh Red
42	GUA0000045	OR 108 Viton	OR 108 Viton
74	VIT0007038	Grano M4x8 A4 UNI5927-67	Set screws M4x8 A4 UNI5927-67
39	0250014047	Protezione pistone Ø45	Upper filter protection Ø45

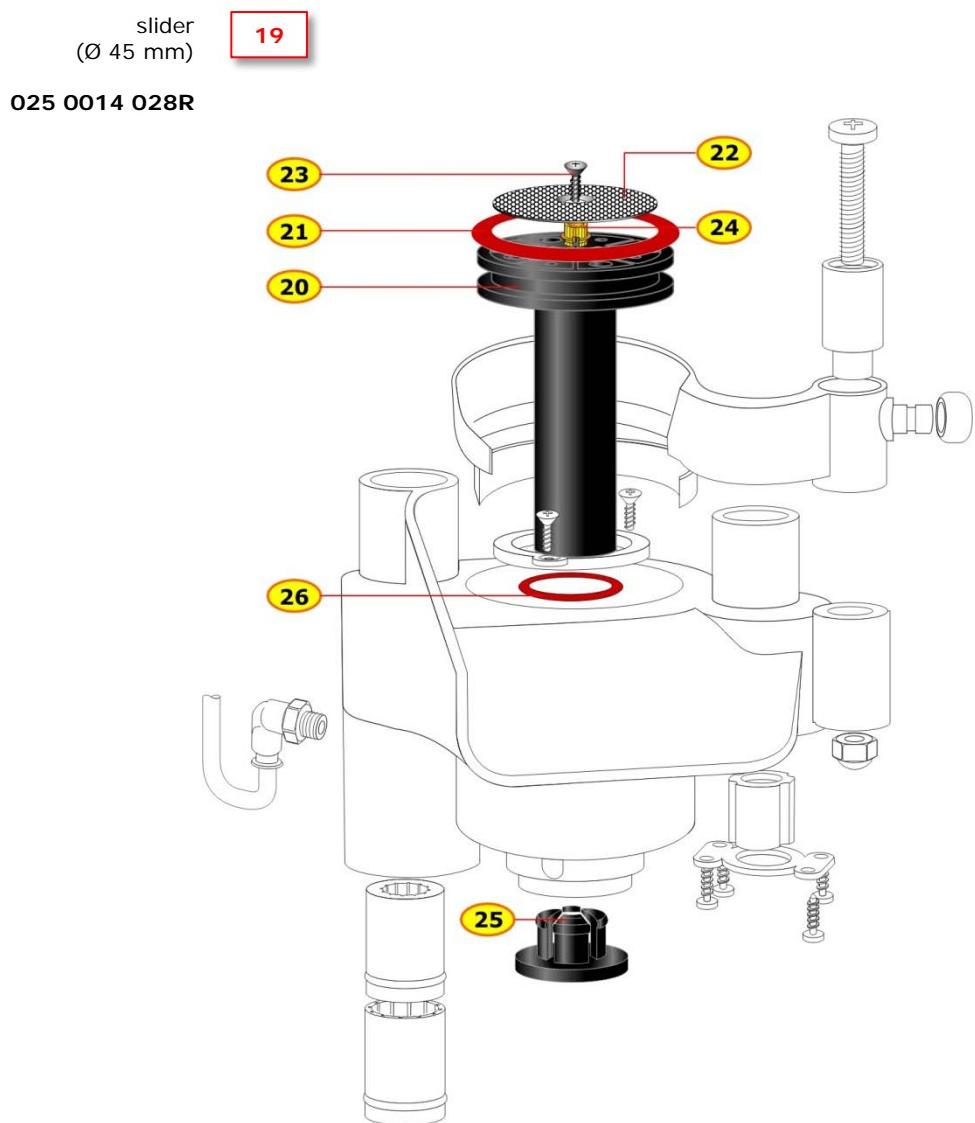
#	0250008176CL4	Tubo uscita caffè assieme	Outlet coffee hose assembly
50	TSIL04/06T	Tubo silicone trasp. Naturale d.4x6	d.4x6 natural transparent silicone hose
51	0020039539	Tubetto prodotto d.4	Spout delivery d.4

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#	0250014020R	Cursore Ø45 assieme	Chamber Ø45 assembly
63	0250014022	Cursore Ø45 Nero	Chamber Ø45 Black
64	0250014021	Flangia O-Ring stelo	Flange O-Ring rod
65	VIT0002120	Vite TS 3x6 Torx 9 A2 Plast.6L	Screw Countersunk 3x6 Torx9 A2 Pl.6L
26	GUA0000103	OR 3075 Silicone	OR 3075 Silicone
15	0250014024	Spazzola Ø45	Brush Ø45
13	0250014043	Guarnizione spazzola Ø45	Brush gasket Ø45
14	0250014025	Sfera Spazzola	Brush ball
16	0250014026	Perno Spazzola	Brush pin
17	VIT0000043	Vite TCB M5x35 A4 DIN7985	Pan head screw M5x35 A4 DIN7985
18	VIT0004823	Dado M5 Autoblocc. A2 UNI7473	Self locking nut M5 A2 UNI7473
66	0250014017	Madrevite TR14	Worm screw TR14
67	0250014018	Blocco Madrevite	Worm screw locking
68	VIT0002124	Vite TC 3,5x12 A2 Plast. Pozi	Pan head 3,5x12 A2 Plast. Pozi
69	0250014014	Boccola Albero Guida Sup. Nera	Shaft upper guide bush
70	0250014023	Boccola Albero Guida Inf. Nera	Shaft lower guide bush
71	0100001104	Gomito Compatto M. Girev. 4-1/8	Turning elbow fitting M. 4-1/8
20	0250014028	Porta Filtro Inf. Ø45	Lower filter support Ø45
21	GUA0000097	OR 4131 Silicone	OR 4131 Silicone
22	0250014029	Doccia Filtro Ø37,3-350	Filter brewer Ø37,3-350
24	VIT0009203	Inserto per termoplastica M3 C5	Thermoplastic insert M3 C5
23	VIT0000121	Vite TSP M3x8 A2 UNI7688	Countersunk screw M3X8 UNI7688
25	0250014027	Blocco Pistone Inferiore	Piston lower locking

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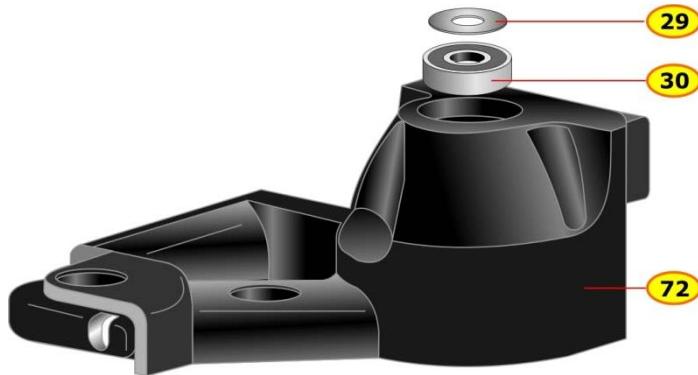
#	0250014028R	Cursore Ø45 assieme	Chamber Ø45 assembly
26	GUA0000103	OR 3075 Silicone	OR 3075 Silicone
20	0250014028	Porta Filtro Inf. Ø45	Lower filter support Ø45
21	GUA0000097	OR 4131 Silicone	OR 4131 Silicone
22	0250014029	Doccia Filtro Ø37,3-350	Filter brewer Ø37,3-350
24	VIT0009203	Inserto per termoplastica M3 C5	Thermoplastic insert M3 C5
23	VIT0000121	Vite TSP M3x8 A2 UNI7688	Countersunk screw M3X8 UNI7688
25	0250014027	Blocco Pistone Inferiore	Piston lower locking

Variflex® coffee brewer by rheavendors group ☀

lower crosspiece
(Ø 45 mm)

28

025 0014 012R

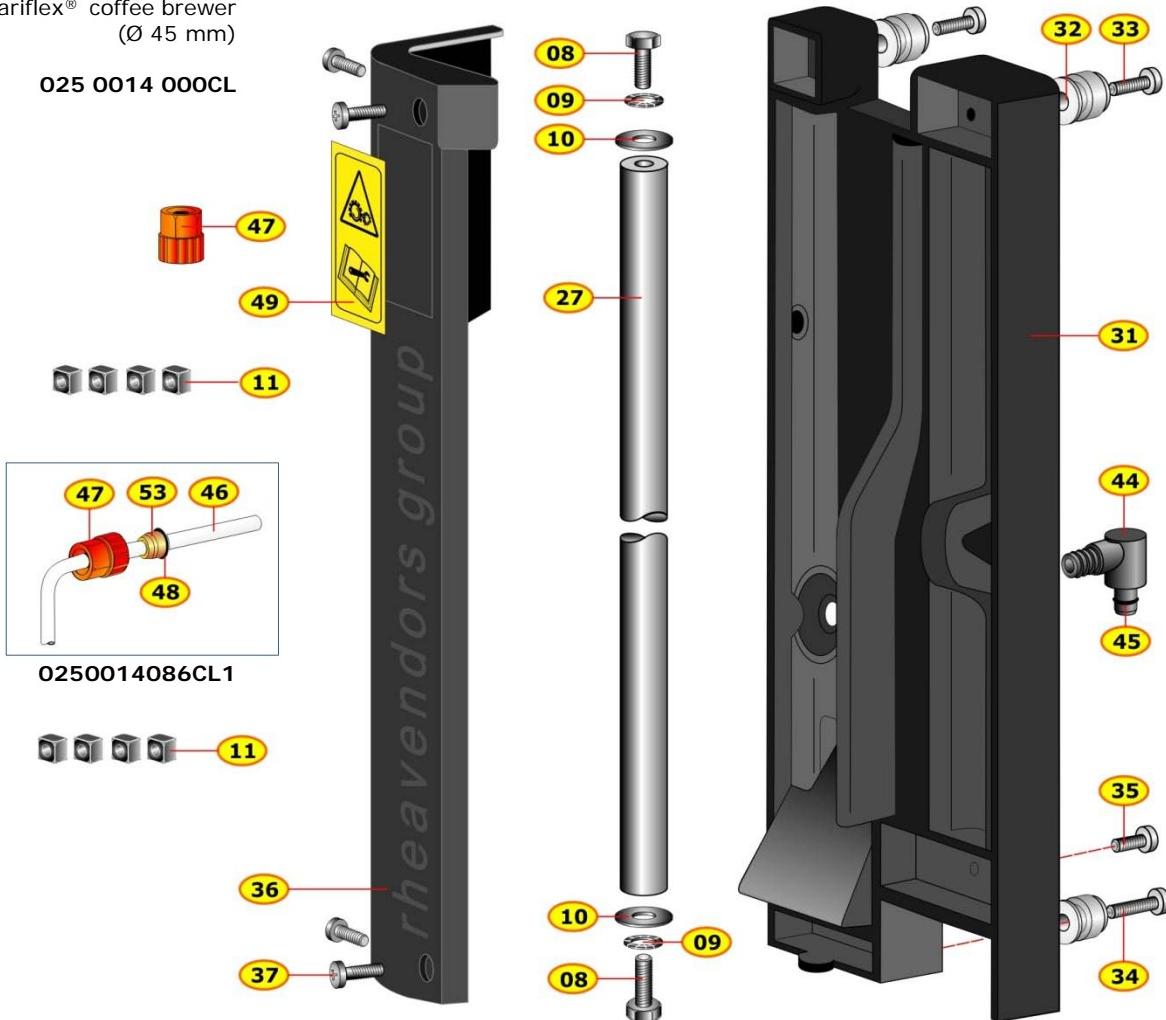


72	0250014012	Traversa inferiore	Lower bracket
29	0250014077	Rasamento vite TR	Spacer TR screw
30	VIT0009320	Cuscinetto SKF 608-2RSH	Ball bearing SKF 608-2RSH

Variflex® coffee brewer by rheavendors group

Variflex® coffee brewer
(Ø 45 mm)

025 0014 000CL



#	0250014000CL	Guppo caffè Variflex® Ø45	Variflex® brewer group Ø45
08	VIT0000249	Vite TE M6x16 A2 UNI5739	Hex head screw M6x16 A2 UNI5739
09	VIT0003113	Roset.vent. -E- 6,4 A2 DIN6798	Spring washer -E- 6,4 A2 DIN6798
10	0250014079	Rosetta D15 d6.5 Sp.1.5	Washer D15 d6.5 Sp.1.5
11	VIT0009112	Dado M4 10x10x4,5 A2	Nut M4 10x10x4,5 A2
27	0250014013	Guida cilindrica	Cylindric shaft
31	0250014011	Piastra camma posteriore	Rear plate
32	0250014072	Perno guida superiore gr. varif	Upper guide pin
33	VIT0001006	Vite TCB M4x30 A2 DIN7985	Pan head screw M4x30 A2 DIN7985
34	VIT0000033	Vite TCB M4x35 A2 DIN7985	Pan head screw M4x35 A2 DIN7985
35	VIT0001011	Vite TCB M4x20 A4 DIN7687	Pan head screw M4x20 A4 DIN7687
11	VIT0009112	Dado M4 10x10x4,5 A2	Nut M4 10x10x4,5 A2
36	0250014019	Piastra frontale	Front plate
37	VIT0001009	Vite TCB M4x16 A4 UNI7687	Pan head screw M4x16 A4 UNI7687
47	0250014086	Dado tubo H2O	Hose nut H2O
44	0250014085	Innesto maschio	Male connection
45	GUA0000004	OR 104	OR 104
49	1010100160	Eti. avvertenza gruppo variflex	Warning label variflex group
#	0250014086CL1	Tubo piastra/cursore gr. Variflex®	Hose plate/chamber Variflex® brewer
46	TTEF02/04T	Tubo -PTFE- aliment .cl.806 d.2x4	Hose -PTFE- food .cl.806 d.2x4
47	0250014086	Dado tubo H2O	Hose nut H2O
53	0100002014	Anello di serraggio SO1-4 MES	Lock ring SO1-4 MES
48	GUA0000061	OR 2010 viton	OR 2010 viton

Variflex® coffee brewer by rheavendors group

07. software

the Variflex® coffee brewer fulfils its task slaved to the software installed on the machine; since the application is all-purpose, there are many resident software parameters that can be programmed by the operator even if some functions are always made available any way (see the Installation and Maintenance manual supplied with the specific vending machine); some of these variables are described herein for guidance:

the chapter where you can programme the settings of the Variflex® coffee brewer is supplied by PROGRAMMING;

to set the diameter of the coffee brewer installed in the machine;

it decides whether to keep the brewing chamber of the coffee brewer inserted in the upper piston (closed) or not in standby;

it enables the time calibration of the grinding wheel;

the Variflex® coffee brewer and the software architecture enable the operator to programme the ground coffee doses not only by regulating the grinder work time, but also to programme the quantities expressed in grams;

grams-seconds

to carry out this procedure, it is absolutely necessary to have:

- a canister (cup) to collect ground coffee doses;
- a 50 gr scale ($d = 0.01$ gram);

before starting the calibration cycle, weigh the canister (cup) that will collect the ground product;

execution of calibration

select the item;

remove the variable assembly;

re-position the coffee conveyor and arrange the cup to collect the ground product;

press PROG; the machine performs two grinding cycles;

the ground product shall weigh 20 grams; if it is true, press key "1"; if not, set the weighed quantity by acting on keys "4" and "5" to vary the display digits down on the right; at the end, press key "1" (never forget to subtract the weight of the empty cup);

when the display shows, re-insert the coffee brewer and reassemble all components of the machine (coffee conveyor, carter, waste tray, ...) and press PROG;

the machine will store all the data you have entered; wait for this automatic cycle to come to an end, including power on and off, without acting manually; wait for the display to show the specific standby messages of the vending machine;

as already said, in each recipe including coffee beans, the dose will be expressed in ground grams and the machine will balance any dose variation while keeping quality constant; the natural wear of grinding wheels that tends to reduce the coffee quantity poured into the coffee brewer will be automatically balanced without any external action;

PROGRAMMING-----

-VAR. BREWER --

BREWER DIAMETER

0=36 1=45 01

BREWER POSITION

0=CLOSE 1=OP. 01

Autom. Adjustement

f.Tuning 1=yes 0

CALIBRAT. BREWER

SEL >PROG< 0.0

REMOVE BREWER

AND PRESS >PROG<

readed grams 4=+

5=- 1=ok: 20

REINSTALL BREWER

AND PRESS >PROG<

